

---

# Restaurant Supervisors and Managers...

---



- **FREE Safety Training Program for managers and supervisors**
- **FREE safety training materials to use with your employees**

This program helps restaurant managers and owners to:

- Provide a 1-hour safety training tailored to your restaurant.
- Engage workers in your safety program.
- Identify ways to prevent injuries in your restaurant.
- Meet Cal/OSHA training requirements.

Using these training materials, your employees will:

- Identify safety hazards in their own restaurant.
- Learn about and find solutions to hazards in your restaurant.

“This program was a great experience. We ended up with simple training materials that I can use with my staff to teach about health and safety in our restaurant. It’s amazing the respect they have for the safety situation now.”

--Hector Garcia, Store Manager, Picante, Berkeley

The *Restaurant Supervisor Safety Training Program* was developed by the Labor Occupational Health Program at U.C. Berkeley, funded by the California Commission on Health and Safety and Workers’ Compensation.  
**Materials are available in Spanish and English.**

For more information about this program or to schedule a customized training workshop in your area, contact:

Diane Bush  
UC Berkeley Labor Occupational Health  
Program (LOHP)  
510-643-2424, [dbush@berkeley.edu](mailto:dbush@berkeley.edu)  
[www.lohp.org](http://www.lohp.org)

Carol Frischman  
UCLA Labor Occupational Safety and Health  
(LOSH) Program  
310-794-5972, [carolf@iir.ucla.edu](mailto:carolf@iir.ucla.edu)  
[www.losh.ucla.edu](http://www.losh.ucla.edu)

---